Attorney Docket No. S-2418/CONT
PATENT

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

In re Application of:	)	Group Art Unit: Unknown
	)	
HAGIWARA	)	Examiner: Unknown
	)	
Serial No. Continuation of parent appln. S.N. 08/950,902	)	
	)	
Filed: Concurrently herewith	)	

For: **PROCESS FOR PRODUCTION OF ALCOHOLIC COFFEE DRINKS**

Appendix A

Please amend the specification as indicated according to the revision to 37 C.F.R. § 1.121 concerning a manner for making amendments to the specification.

Please add the following new paragraph on page 1 after the title of the invention:

CROSS REFERENCE TO RELATED APPLICATION

This application is a continuation of application Serial No. 08/950,902, filed October 15, 1997, which claims foreign priority to JP 291,206/96, filed October 15, 1996.

Please replace the paragraph on page 1, line 20, with the following new paragraph:

Thus, in the making ~~of making~~ of instant coffee and coffee drinks, a large amount of residue is left after coffee extract is prepared from roasted coffee beans. At present, there is no use for this extraction residue, so that most of it is dumped.

Please replace the paragraph on page 3, line 22, with the following new paragraph:

On the other hand, the yeasts which can be used to ferment the aforesaid culture medium are yeasts commonly used in the brewing of alcoholic liquors such as wine, sake, beer and spirits (hereinafter referred to as alcoholic yeasts). Specific examples of sake yeast include ~~stains~~ strains of Saccharomyces cerevisiae such as Kyokai No. 6 yeast, Kyokai No. 7 yeast, Kyokai No. 9 yeast and Kyokai No. 11 yeast; specific examples of wine yeast include Saccharomyces cerevisiae W-3, S. cerevisiae KW-3 and S. cerevisia OC-2; specific examples of beer yeast include top yeasts such as Saccharomyces cerevisiae IAM-4554 and various bottom yeasts; and specific examples of spirit yeast include strains of Saccharomyces cerevisiae such as Kyokai No. 2 spirit yeast. Among others, wine yeast is especially preferred.